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T H E
Young Lady's Companion K
I N

COOKERY,
AND
PASTRY,



PRESERVING,
PICKLING,
CANDYING, &c.

CONTAINING

The newest and best Receipts for making all Sorts of Broths, Gravies, Soups, Ragoo's, Hashes, &c. Dressing several Sorts of Meats, Collering, Potting, and making Force-Meats, &c.

A L S O

Making of Cakes, Creams, Jellies, Marmalades, Tarts, Puddings, Pies, Pasties, Biscuits, Custards, &c.

LIKEWISE

Preserving and Candying Angelico, Apples, Cherries, Currants, Figs, Goosberries, Grapes, Oranges, Peaches, Nectarines, &c. Violets, Roses, Coullips, and other Flowers.

A N D

The best Method of Pickling Melons, Cucumbers, Barberries, Mushrooms, Purslane, &c.

L O N D O N :

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ADVERTISEMENT.

THE following Receipts were Collected by a Gentlewoman who formerly kept a Boarding School; her often being Importun'd by her Friends, for Copies of them, has occasion'd their being published; thereby to oblige her Friends at an easy Expence and save herself much Trouble. We hope they'll prove acceptable to the Publick, being the most useful Receipts in Cookery, Pastry, Preserving, Pickling, and Candying, which are at present used, laid down in an easy familiar Way.

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 ling, and Confitting, which are
 present used, laid down in an
 easy familiar Way.

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THE
Young Lady's Companion :

O R, A

Guide for Preserving, &c.



To Preserve whole Oranges.



O preserve whole oranges, Take of the largest and best colour'd sevil oranges, pare them, and then cut a hole at the end where
B the

the stalk did grow, and put them in a brass or copper pan of clean water, and set them over a gentle fire made to burn clear, and boil them till you can thrust a Straw through them, shifting the water twice, then take them off and put them into cold water ; when they be cold, take out the meat with a little stick made in the fashion of an apothecaries spatula ; as you take out the meat put them in cold water and let them stand forty eight hours, in which time shift them four times ; if you will use powder sugar, clarify it with whites of eggs putting a pint and a half of water to a pound of sugar ; scum it clean and strain it through a piece of white flannel, then put
the

the oranges on a sieve to drein, then place them in a single row in a preserving pan, and put as much clarified sugar to them as will handsomely receive them to boil them in, then set them on the fire, being gentle, make them just boil and set them by one day; then set them on again and let them boil half a quarter of an hour, and set them by another day; then set them on the fire and boil them till enough, which you may know by trying a drop of the syrup on your finger, for when it will rope it is enough; you must turn them so as they may be preserved all over alike, and when they are, then set them by till they be cold; then if you

will candy any of them, take and boil them, stirring them with a brass slice with holes in it, which must be your director to know when they are enough, that you may blow the sugar through the holes of the slice in little bladders, then take them off and let them cool a little, stirring them with the slice, then lay them on a dry splintred sieve to drein and cool; and when they are cold, if you would keep them any time, wrap them up in the several papers and keep them in a dry closet, but put them not in a stove or near any fire; and if you put any oranges in jelly, then take some pippins and pare and core them

them and cut them in slices into clean water, and boil them till you think the goodness is boil'd out of them, then strain it off and let it stand till it is clear, then take a pint of that liquor and put to it a pound of double refin'd sugar and boil it, and scum it clean, and when it will jelly have your oranges put into glasses fit for them, and put the jelly to them and be sure you cover them with the jelly, and when they be cold cut papers fit for the glasses and wet them in fair water, and dry them in a napkin half dry, then lay the papers upon the jelly and tye them over with dry papers, and do not put them in a stove or near any fire, but in a closet;

you may preserve and candy orange-chips, halves and quarters of oranges the same way.

To Preserve whole Oranges.

Take them and lay them in water three days, then pare them very neatly and cut a hole at the end where the stalk do grow, and boil them very tender till a straw will run through them, then take out the meat and put them into clean cold water, then clarify some sugar, with a pint and a half of water to a pound of sugar, then put them in a pan and put as much of that sugar as will fill them and cover them; let not the syrup be too thick,

thick, then cover them with a sheet of white paper upon them, which is good to keep them and all other sweetmeats under the syrup in the time of preserving, then set them by for two nights and a day, then boil them whilst you may tell ten; if there doth arise any scum take it off clean, and cover them with a paper again and set them by till the next day, then set them on the fire but not to boil and set them by for two days, then boil them in the syrup till it will draw ropy a little, and if the syrup do decrease you must add more to it and set them by for forty eight hours more, then set them on the fire and boil them
till

till you see they are preserved enough and that the syrup will rope, then cover them and set them by till next day that you may candy them, or put them in jelly as you do the whole oranges in the receipt beforementioned, but you must take a new syrup to candy them in; and if you would have the jelly to be very good you must use double refined sugar.

To make Marmalade of Oranges.

Take the peels of four sevil oranges and boil them in four several waters till they are tender, and put them into fair water and let them stand three days, shifting

shifting the water twice a day,
 then drein them from the water
 and pound them in a wooden
 morter, then take some pippins
 and pare and core them and
 weigh a pound of them and
 boil them in fair water until
 they are so soft that you may force
 them through a cullender, when
 it is done put half a pound of
 the orange to it, and boil it a
 little together, then take one
 pound and a quarter of sugar
 beaten and sifted and put to it,
 and set it on the fire and keep
 it stirring till you perceive it is
 enough, which you may under-
 stand by dropping a little upon
 a plate, and when it is enough
 put it into flat pots or glas-
 ses,

ses, and when it is cold, paper it up in your closet. You may make cakes of the same to dry by putting a pound and ten ounces of sugar to a pound of pippins and half a pound of oranges, and lay it out on plates to dry, and put it in your stove; and to make it dry and crisp, you may shake a little fine sugar over it, put it in a piece of fine linnen, and when one side is dry turn them upon papers in a dry sieve and set them in the stove, and when they be dry pack them in a box and put papers between each laying.

To

To make Past of Pippins.

First quarter your pippins and
 core them, then pare them,
 then weigh them, and slice them
 into fair water as much as will
 boil them so tender that you
 may pulp them through a cul-
 lender, then put them in the
 pan again and set it over the
 fire and boil it till the wa-
 ter is pretty well gone and it
 be as thick as apple-fauce, then
 you must take and keep it stir-
 ring that it doth not lose the co-
 lour, then to a pound of pippins
 take a pound and one ounce of
 double refined sugar powdered
 and finely sifted through a searh,
 and

and put it into the pan to your pippins and set it over the fire and let it boil till it is enough, which you may know by dropping a little upon a plate: you may lay it upon plates to dry: when it is cool, dust it with some fine sugar beaten and put into a piece of fine linnen and set it in the stove, and when one side is dry, then lay some papers in a dry splintred sieve and turn it into the sieve and dust it, and set it in the stove till it be quite dry, then pack in a box with papers between each laying and keep it in a dry closet not near any fire nor in a stove. If you would colour, take spinnage and beat it, and strain the juice into an earthen

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earthen pan or pipkin and it will divide it self like curds, then put it on a light hare sieve, and let the thin run from the thick, and take the thick part and put it upon an Earthen plate, and with the back of a silver spoon work it about till it be very fine, and there be no black scums in it, then put as much of it into your past as will make it of a good colour, and mix it well together that it may be all alike, then lay it out to dry as before directed.

C

To

*To make red Colouring for Pip-
pin-Past, Quince-Past, or Past-
Royal.*

Take one ounce of cochineal and beat it very fine, then put it into three quarters of a pint of fair water into a skillet and a quarter of an ounce of Rock-al-lom, and boil it till you think the water hath got out all the goodness, then strain it through a piece of fine Holland, and put it into a vial and put two ounces of double refined sugar to it and keep it by you, it will keep good six months.

To Candy Angelico.

Take the stalks of angelico in *April* that is tender and green, then slit them and boil them in water till they be tender, then peel them and put them to fresh fair water, then take a pound of double refined sugar to a pound of angelico, till the sugar be made into a syrup, and set it by till it be cold, then put in the angelico and let it stand a day, then set it on the fire till it be ready to boil, then take it off and cover it with paper and set it by till it be quite cold, then set it on a gentle fire and boil it up till it will candy, which you may

know by blowing the sugar through a sieve that you stir it with, then lay it over upon dry splintred sieves and when it is cold it will be dry to put up in a box.

To Preserve Green Apricocks

Take apricocks before they have stones in them, prick them, and put them in fair water and scald them over a gentle fire till they are tender, then put them in fair water again; then take a pound of sugar to a pound of apricocks, clarify the sugar into a thin syrup, you may put a quart of water to a pound of sugar, and let the syrup stand till it be quite

quite cold, then put the apricocks into the preserving pan, and put the syrup to them, and let them stand twenty four hours covered down with a paper, then set them over a gentle fire and let them boil, then set them by till the next day, then set them on the fire again, and let them just boil, then set them by one day more, then set the syrup on the fire and boil it till it will draw ropy a little, then pack the apricocks in the pan and put it to them and let them stand till the next day, then drein them from the syrup and pack them in glasses or pots, then put some pippin-water to the syrup, and boil it a little to make

it thin, then strain it through a hair sieve, then boil it till it will jelly; if you please, you may make a new jelly with double refined sugar and pippin-water, as formerly directed in the receipt for doing whole oranges.

If you would dry any apricocks green, you must preserve them first, and when they are preserved, then take half the syrup that was, and as much sugar and boil it till it will draw ropy a little, and pack them in the pan and put them and set them on the fire, and let it be thorough hot all over, but not to boil, then cover them down with paper and set them in the stove for a day and a night,

night, then take them out and drein them on a sieve and lay them on plates to dry, then dust them with double refined sugar beaten and put in a piece of fine linnen and set them in the stove to dry, and when one side is dry turn them on papers on a dry sieve, and put them in a stove, and when they are dry pack them up in your box with paper between each laying.

If You make a little bag of a piece of fine linnen cloth, beat some double refined sugar and put in it, and bang it in the stove to keep dry, and it will be convenient and ready for all sweet-meats.

To

To make Parched Almonds.

Take a pound of sugar and make it into syrup and boil it to a candy height, then take three quarters of a pound of *Jordan* almonds and put into it; keep stirring of them over the fire till they are dry and crisp, then put them into a box or paper and keep them dry.

To make a Past of Green Pippins.

Take green pippins and scald them and peel them, and have fresh warm water ready and put them into it, and cover them close and keep them warm till they

they be very green, then take the pulp of them, but take care you do not put any part of the core in it, then beat it in a mortar and pulp it through a cullender, then take a pound and three quarters of double refined sugar, make it into a syrup and boil it till it will roll into a ball between your fingers, then put in a pound of the pulp, take it off the fire and mix it together and set it on the fire again and boil it till it be enough, which you may know by dropping a little upon a plate; do with it after, and with other pip-pin-past, as you will see in a former receipt.

To

To Preserve Goosberries Green.

Take large preserving goosberries and pick off the back but let the stalk be on, then stone them and put them into a pan of water and set them on a gentle fire just as they may be scalding-hot; let them be covered down close, and let them scald till they be tender, but not to break any of them, and when they be tender take them up and put them into cold water, then take a pound of fine sugar to a pound of goosberries and clarify it with a pint and a half of water to a pound of sugar, then let the syrup be cold, then pack

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pack the goosberries in a pre-
 serving pan single and put the
 syrup to them and set them
 over a gentle fire and let them
 heat till they boil, and when
 they have boil'd and you per-
 ceive the sugar have entred them,
 cover them with a paper and set
 them by till the morrow, then
 take them out of the syrup and
 boil them till it begins to rope
 and scum it and put it to them
 again and set it on the fire, be-
 ing gentle, and let them heat
 gently, then cover them with
 paper and set them by till the
 morrow : If you would put any
 of them in jelly, take some
 goosberries and pick them and
 boil them in water and make

a decoction and strain it and let it settle, and use a pint of it to a pound of sugar, let it be double refined, and make a jelly of it; pack the goosberries in pots or glasses and cover them with the jelly, and when they are cold, cut papers fit to them and wet them and cover them with it and tye them over with dry ones and set them in your closet. If you would dry any of them, boil as much sugar as will contain them till it will rope, and pack them in the pan, and put the sugar to them and set them on the fire till they be thorough hot all over, then cover them with papers and set them in the stove a day and

a

a night, then drein them from the syrup and lay them upon plates and dust them with the bag of sugar as before directed, and set them in the stove, and when one side is dry then turn the other and dust them again, and set them in the stove till they are dry, then pack them in a box with papers between each laying

To make Jelly of Currants.

Take the currants and strip them in your preserving pan, and to a gallon of currants put a pint of water, set them on the fire and boil them, then strain them through a bag and let it
D settle,

settle, then take a pound of loaf sugar, either single or double-refined, and beat it and put to it a pint of juice and boil it to a jelly, which you may know by setting some by in a spoon, then put it into pots or glasses, when cold, paper them over with wetted papers and tye them over with other papers, and set them in your closet.

To make a very sharp-tasted Marmalade of Cherries.

Take four pounds of cherries with-out stones and a quart of juice of currants, and put them into a preserving-pan, and set them over the fire, and dry away

way the waterish part, then break or mash them, then take three pounds of sugar made into syrup and boil'd candy-high, then put the cherries to it and set it on the fire and let it boil till it comes to a body, then put it into flat pots or glasses; when cold, cover it with wetted papers and tie them over with other dry papers, and set them in your closet.

To Preserve Cherries without stones.

Stone your cherries, and to a pound of cherries take a pound of sugar, clarify it to a syrup and boil it till it ropes very stiff, then put in the cherries, and by degrees let the

D 2 sugar

sugar boil over them, then have standing by you a quarter of a pint of juice of currants, and when the sugar boils over the cherries at four several times put it in, (be careful to take off the scum from all things that you do) let the cherries boil till your syrup is become a jelly, which you may know by trying some in a spoon; you must take them off the fire and shake them sometimes that they may not stick to the bottom of the pan, and when they are done put them in flat pots or glassess, and cover them with the jelly, and when they are cold paper them with wetted papers and tie them over with other papers and

and set them by : they will keep a year, but do not set them in the stove. You do morello cherries the same way ; only if you would have them keep, add two ounces of sugar more.

To Preserve Cherries with Stones.

Take the best cherries, cut the stalks off half way, then to a pound of cherries take a pound of sugar made into a syrup and boil'd till it will rope very well, then put in the cherries and boil them till the syrup will draw, which is meant roping, then they are preserved enough : but cherries with stones must boil a while, then take them off

and let them stand a little or else the stones will make the syr-
rup grow thin again. If you
would have them to jelly you
must put in two ounces of su-
gar more, and a little currant
jelly. These are good for people
that is troubled with drougths
to take sometimes one and keep
the stone in their mouths. You
must put them in pots and pa-
per them as you do other things;
only when sweatmeats are not
in jelly you need not wet the
papers, for wetting the paper
is to keep it from sticking to
the jelly.

To make Quidney of Rasberries.

Make a decoction of rasberries as you do of currants, and strain the juice and let it settle, and put a pound of loaf sugar or better to a pint of the juice, and boil it till it will jelly, then scum it and put it in flat pots or glasses, and cover them with wetted paper when it is cold, and cover them with dry ones, and put it in your closet.

To make clear Cakes of red Currants or Rasberries, to Dry with a firm Ice upon them.

Take rasberries or currants and make a decoction as I have before

fore directed in the receipt for jelly of currants, then to a pound of decoction take a pound and two ounces of double refined sugar powdered and sifted through a fine sear, then put in the juice into the pan and put the sugar to it, and keep stirring of it over the fire to mix it all the time it is on the fire, and let the sugar be quite dissolved and you perceive it is clear, but be sure let it not boil, then scum it clean and put it into clean cake-glasses, and when it is cold set it in the stove, there being a very gentle heat, and when the uppermost side is dry then turn them out of the glasses upon pieces of window-glass and set

it

for it in the stove again, and when
 nd they are iced with a firm ice,
 nd turn them upon papers in a dry
 ed splintred sieve, but you must
 gh turn them with care that the
 ice icing do not break, then set them
 gar in the stove again to be iced on
 ver the other side, for the first icing
 me will dissolve, and when they are
 fu- firm pack them up in a box
 you with paper between with care;
 ure you must lay but two layings in
 it a box; they will keep a year
 can if you give fresh papers some-
 old times. If you please you may
 ing put in a few seeds in the raspberry
 the cakes, which will make them
 urn seem the brighter, but the seeds
 pon must be in all the time they are
 set doing. You may make clear cakes
 it of

of currants the same way ; as also pears, plumbs, pippins, codlins, or quinces, if you make a strong decoction, with fruit and use the same quantity of sugar.

To Dry Cherries to keep all the Year.

Stone the cherries and take four pounds of them, then boil one pound and a quarter of sugar till it is candy-high, then put in the cherries and set them on the fire and let them boil, but you must shake them often, and when the sugar hath boil'd quite over them and the windiness hath boil'd out of them, scum them with a sheet of white paper

al- per, and set them by till the
 od- morrow, then lay them on a
 e a splintred sieve to drein, and when
 and they are well dreined boil one
 r. pound of sugar till it will rope
 the very well, then put in the cher-
 ries and set them on the fire
 and let them be scalding-hot all
 over, but let them hardly boil,
 take then take off the scum and put
 boil them in a clean earthen pan and
 f su- cover them with paper, and set
 put them in a warm place in the
 on stove for a day and a night, then
 but drein them on a sieve very clean
 and from the syrurp and lay them
 quite on clean sieves to dry that
 iness have very narrow holes, but you
 cum must dust them with the sugar
 pa- bag and set them in the stove,
 per and

and when one side is dry then turn them on the other and dust them all so, and set them in the stove again till they are quite dry, then pack them up in a box with papers between each laying. You must mend them as you lay them out to dry, and you must shift the papers sometimes after they be pack'd up in the box.

*If you would have Cherries with
Stones:*

Take one pound of sugar and boil it till it will rope very well, then put in two pounds of cherries with stalks and stones and boil them till the syrup will draw

draw ropy, then set them by,
 and the morrow boil the syrup
 and scum it, then put the cher-
 ries in again and boil them
 till the syrup rope again,
 then put them in an earthen pan
 and set them in the stove all
 night, on the morrow drein them
 from the syrup and dust them
 with the sugar bag as you do
 the cherries without stones, and
 dry them as the other without
 stones.

*To Preserve Currants White or
 Red.*

Take of the best and largest
 currants that are not too ripe
 and pick out the stones, then

E

to

to a pound of currants take a pound of sugar or something more, and boil it till will ball between your fingers, then put in the currants and set them on the fire, shaking often, and let the sugar boil over them to cover them, but let the fire be gentle, then take them off and let them stand half an hour, then set them on the fire again, and boil them till it will jelly, then put them into pots or glasses and paper them and set them in the closet, put in two or three spoonfuls of juice as you are preserving them.

To Dry Currants White or Red.

Stone the currants and tie them in bunches as big as you please, then to a pound of currants take a pound of sugar, and boil it till it will rope very well, that it will almost roll between your fingers, then put the currants into it, and set it over the fire and let the syrup boil over them, then shake them, the fire being quick, and not let them stand long on it for they will lose their colour, then take off the scum and cover them with papers and set them by twenty four hours, then lay them on splintred sieves with

wide holes to drein, and boil another pound of sugar till it will draw ropy, then have them pack'd in a narrow pan that the sugar may cover them, pour it upon them and set them on the fire and let them be ready to boil, then put them under the sugar and cover them with paper and set them in a warm place in the stove twenty four hours, then take them out and let them be quite cold, then lay them in a sieve to drein clean from the syrup, then lay them on another dry sieve to dry and set them in the stove, having shook the sugar bag over them first, and when one side is dry then turn the other, but you must

must turn them on papers and dust them again and set them in the stove till they be quite dry, then pack them in papers in a box and keep them in your closet.

To Preserve Apricocks.

Take the best and largest apricocks that are not too ripe, first stone them and pare them into water, then weigh them and have your preserving pan very clean, and fair water in it, into which put the apricocks and set them over a gentle fire, and let them scald indifferent tender, then take them up and put them into cold water, then take the

E 3 weight

weight of them in fine sugar clarified very clean and boil it till it will rope, then put in the apricocks, being first dreined from the water, set them on a gentle fire and let the sugar enter them all alike and that the sugar is gone through them, then scum them and cover them down with writing paper and set them by till the morrow, then take a clean dry splintred sieve with wide holes and lay them a dreining on it for an hour, then pack them in a pan and boil the syrup till it will draw ropy and put it to them, and set them on the fire and give them a good heat till they boil a

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a little, then take off the scum
 and cover them down with pa-
 per and set them by twenty
 four hours, then drein them from
 the syrup as before, and when
 they are well dreined pack them
 in pots or glasses, and take the sy-
 rup they were preserved in and one
 third part more of fresh sugar that
 is clarified, to which put a fifth
 part of water made very strong
 with codlings, for you can get
 no pippins at this time of year,
 let this boil till it will jelly and
 comes to a good thickness and
 put it to them and cover them
 well with it; you must warm
 the syrup and strain through a
 hair sieve before you boil it;
 when cold, cover them with
 wetted

wetted papers and tie them over with dry ones and set them in your closet.

To Dry Apricocks.

After your apricocks are preserved as in the receipt just before mentioned, then drein them and take as much fresh sugar as you have syrup, and of both together you must have enough to cover them; let it boil till it will draw pretty well; let the apricocks be preserved in a preserving pan, and when the sugar and the syrup is boil'd up to a height, then put it to them, then set them on the fire and shake them to move them from the bottom

of the pan; let them have a
 thorough heat ready to boil;
 then take off what scum you
 can and cover them close down
 and cover them with papers
 and set them in the stove for
 a day and a night, then take
 them out and let them be quite
 cold, then lay them a dreining
 on a splintred sieve with wide
 holes, and when they are drein-
 ed lay them out upon pewter
 or tin plates to dry, dust them
 and put them in the stove and
 when the uppermost side is dry,
 then turn them upon clean
 plates, but be sure your plates
 be dry and clean, and dust them
 with the sugar bag again and
 set them in the stove, and when
 they

they are dry turn them upon
clean white papers laid in clean
dry sieves and dust them again,
and set them in the stove to be
quite dry, then pack them in a box
with paper between each laying;
those will keep all the year, only
give them dry papers if they
should need them.

To make Apricock Cakes or Tours
Apricocks.

Take of the apricocks which
are ripe and stone them and
pare them, and weigh them,
and to a pound of apricocks put
half a pound of sugar, boil it till
it will draw ropy, then put in
the apricocks and boil them till
they

they are all in a mash and that
 you have boil'd all the frothy
 windiness out of them, which
 you must carefully scum off
 clean, then take half a pound,
 good weight, of sugar and boil
 it till it will draw ropy, and
 put it to the apricocks and
 set it over the fire and let them
 boil till the apricocks be well
 mixed, then set them in the
 stove and let them stand in a
 warm place twenty four hours,
 then take it out and let it be
 quite cold, then lay it out upon
 plates to dry; you must have
 a tin frame to make them round;
 let them be dusted with the
 sugar bag and set in the stove,
 and when one side is dry, turn
 them

them on fresh plates and dust
 them on the other side and
 put them in the stove again,
 and when they are pretty dry
 turn them again upon fresh
 plates, and so you may do three
 or four times till they are quite
 dry, then pack them up with
 paper between each laying.

To Dry Apricock Chips.

Take apricocks that are not
 full ripe and cut them in the
 middle, and pare them into
 chips and scald them, but not
 too much, then take their weight
 in sugar and boil it till it will
 draw ropy, then having the chips
 dreined from the water put them
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in the fugar and fet them on
the fire, and let them boil till
you fee the fugar hath fully en-
tered them, then take them off
and scum them clean and pa-
per them down and fet them
by twenty four hours, then take
the fyrup and boil it till it will
draw ropy, then put them into
it, and if there be not enough
fugar to contain them, then boil
a little fresh fugar and put to them
and fet them on the fire and
let them have a thorough heat,
then paper them and fet them
in a warm place in the stove
for a day and a night, then drein
them upon a sieve and lay them
upon plates to dry; you must
dust them with the fugar bag
F and

and set them in the stove, and when they are dry, turn them on the papers and dust them again and set them in the stove till quite dry and pack them up.

To Preserve green Mussel Plumbs, Date Plumbs, and Pease-Cod Plumbs, and to Dry them.

Take mussel-plumbs when they are at their full growth, but let them be green, and prick them with a penknife at the end where the stalk groweth in three places, weigh them and put them in cold water, then put them in a fresh water and scald them, (but take care you do not break them)

and

and they are pretty tender and you suppose scalded to the stone, then put them into cold water, then take the weight of them of sugar and clarify it with more than a quart of water to a pound of sugar, let the syrup be strained and quite cold, then pack the plumbs in a preserving pan and put the syrup to them and cover them with papers and set them by twenty four hours, then set them on a gentle fire and let them stand till they are scalding hot, then cover them with papers and set them by till next day, then set them on the fire and make them ready to boil, then set them by till the morrow, then lay them upon a sieve

and boil the syrup till it begins to draw ropy, then they being pack'd in a pan put the syrup to them and set them on the fire again till they are ready to boil, then set them by a day and a night, then drein them on sieves again and boil the syrup till it will draw ropy and put it to them again, and give them a good heat on the fire, cover them with paper and set them by twenty four hours, by which time they will be preserved: you may either dry them, or put them in glasses or pots; if you put them into pots or glasses you must make some new jelly with water, very strong with sliced codlins boil'd in it, and

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and a pint of that and a pound of loaf sugar either single or double refined, which you please to bestow; you must boil it to a jelly, which you may know by setting some by in a spoon, and when your plumbs be pack'd in pots or glasses then fill them with the jelly till they be well cover'd, and when they be cold cover them with wetted paper and dried in a napkin, let them be just as big as the pots and tie them over with other dry papers and set them in the closet. And to dry them, you must lay them upon sieves to drein them clean from the syrup, then pack them in the pan and boil as much sugar as will cover them till it

will draw ropy, then put it upon them and set it on the fire and let them be thorough hot and cover them with paper and set them in the stove forty eight hours, then take them out and let them be quite cold, then lay them a dreining on a clean dry sieve, and when they are dreined lay them on plates or sieves to dry, and dust them with some fine sugar in the bag, and when one side is dry then turn the other upon papers and and dust them, and set them in the stoves till they are quite dry, then pack them in a box with papers between each laying.

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To Preserve and Dry green Plumbs.

Pick out the green pear-plumbs that are free from spots and prick them once at the head and four times at the end by the stalk; as you prick them put them into water, then weigh them and scald them tender, and put them into cold water, then take the weight of them in sugar and clarify it with a quart of water to a pound of sugar and let the syrup be cold, then pack the plumbs in a preserving pan and put the syrup to them, cover them down with paper and set them by twenty four hours, then set them on

a gentle fire and let them be scalding hot, then cover them a day and a night, then set them on the fire and make them scalding hot again, then cover them and set them by twenty four hours more, then drein them upon a splintred sieve and boil the fyrup till it begins to draw ropy, then pack them in a preserving pan and put the fyrup to them and set them on the fire and let them begin to boil, then cover them with paper and set them by twenty four hours more, then lay them upon a sieve to drein and boil the fyrup till it will rope a little; if the fyrup be tawney you must put a fresh fyrup to them, they

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they being packed in a pan put them over the fire and let them just boil, but let all places of the pan be hot alike, then cover them with papers and set them by forty eight hours, then drein them from the syrup and by that time they will be preserved; afterwards you may put them in jelly, or dry them as you do the mussel-plumbs before mentioned.

To Preserve and Dry White Pear-Plumbs.

Take white pear-pumbs, pick them and weigh them, and to every pound of plumbs take a pound of fine sugar, clarify it and

and boil it till it is ready to draw ropy, then put in the plumbs and set them on a gentle fire till they begin to split, then take them off and set them by an hour, then turn every one of them with a point of a knife, then set them on the fire again till they are scalding hot, then cover them with paper and set them by till the morrow, and be sure let them be covered with the syrup, then drein them on a sieve and boil the syrup till it will draw ropy, then put them in again and set them on the fire and let them boil a little, very gently, then scum them and cover them with paper and set them by six hours, then

then set them on the fire again
 and let them just boil and cover
 them with paper and set them
 by all night, then lay them upon
 sieves to drein, then take afresh
 their weight in sugar and boil
 it till it draw ropy, then put
 the plumbs into it and set them
 over the fire and let them boil
 gently, but have a care you do not
 break them, then take off the
 scum and cover them with paper
 and set them by twenty four
 hours, then lay them on sieves
 to drein and boil the syrup
 till it will draw ropy again, then
 put in the plumbs and set them
 on the fire and let them just
 boil, then set them by till the
 next day, then lay them upon
 sieves

sieves to drein, and when they are dreined clear from the syrup pack them in pots or glasses and boil the syrup till it is a good jelly, which you may know by setting a little by in a spoon, and when it is a good jelly put it to them and be sure you cover them with it; if you find the jelly is too high-coloured you may take some small pear-plumbs and cut them in peices and put them in a preserving pan, and to two pounds of plumbs put three pints of fair water, boil them till you have mashed them, then put them in a bag and strain out the liquor from them and let it stand and settle, then to a pint of it take a pound of double refined

fined sugar and put them together and boil it to a jelly, then put it to the plumbs, and when it is quite cold cover them with papers and set them in your closet as you do other things.

To Dry White Pear-Plumbs.

Take as much fine sugar that is clarified as will contain them, and boil it till it will draw ropy, and when the plumbs are preserved and fit to put into pots, then put them into the sugar and set them on the fire and let them be thorough hot, then cover them with a sheet of white paper and set them in the stove twenty eight hours in a warm
G place,

place, then take them out and let them be quite cold, then lay them on plates to dry, dusting them with double refined sugar in a bag, and when one side is dry then turn them in a dry sieve on papers and set them in the stove again till they are quite dry, dusting them with the sugar bag first, then pack them in a box with dry papers and put them in your closet.

For Preserving and Drying the Plumb called the Yellow Amber-Plumb, or the White Margaret-Plumb.

Take them and weigh them, then take the weight of them

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in sugar, clarify it and boil it till it will draw ropy, then put them into it and set them on the fire and let them just split, then take them off and turn them, and set them on again, and let them be ready to boil, then cover them with paper and set them by twenty four hours, then lay them on sieves to drein and boil the syrup till it will draw ropy, then pack the plumbs in a preserving pan and put the syrup to them, and let them almost boil, then take off the scum and set them by till the morrow covered with white paper, then drein them on a sieve and put to the syrup a quarter of a pound

of sugar to each pound of plumbs,
 and boil up the syrup and sugar
 together till it will draw ro-
 py, then put it to the plumbs
 and set it on the fire and let
 it boil a little over a gentle fire,
 then take off the scum and cover it
 with paper and set them by till
 the next day, then drein them
 on a sieve, and when dreined
 clean from the syrup, pack them
 in pots or glasses, and strain the
 syrup through a hair sieve and
 boil it to a jelly and put it to
 them, and let the jelly co-
 ver them, and when they are
 cold, cover them with wetted pa-
 per and tie them over with dry
 paper and set them in the clo-
 set. To dry these plumbs you
 must

must boil a new sugar and put them in it as you do white pear-plumbs in the receipt just before mentioned.

To Preserve and Dry black Pear-Plumbs.

Take the largest black pear-plumbs and weigh them, and take the full weight of them in Sugar and boil it till it will draw ropy, then put in the plumbs and set them on the fire till they begin to split, then take them off and set them by one hour, then turn them with a point of a knife and set them on the fire again till they are ready to boil, take them off and cover them with paper and set them by

twenty four hours, then lay them
 on a splintred sieve to drein,
 then boil the syrup till it will
 draw ropy and have the plumbs
 packed in the pan and put the sy-
 rup upon them and set them on
 the fire and let them boil a little,
 the fire being gentle, then scum
 them and cover them, and set
 them by till the next day, then
 lay them on a sieve to drein,
 and boil the syrup till it will
 draw ropy and put it to them
 as before, and set them on the
 fire and let them just boil, then
 set them by six hours, then heat
 them again a little till they are
 ready to boil, then set them by
 all night, then drein them on a
 sieve again and boil the sugar
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and put it to them as before,
 and set them over the fire till
 they begin to boil and add su-
 gar what you see convenient,
 then cover them with paper and
 set them in a warm place in the
 stove and let them stand twenty
 four hours, then take them out
 and let them be cold and pack
 them in pots or glasses and boil the
 syrup till it is a good jelly, then
 put it to them and let it cover
 them, and when they are cold,
 cover them with wetted papers
 and tie them down with dry pa-
 pers and set them in your clo-
 set: you must strain your syrup,
 for those you put into pots or
 glasses, thorough a hair sieve,
 before you boil it to a jelly,
 and

and for those you dry, you must
 boil as much sugar till it will
 rope, as will handsomely receive
 them that they may swim in
 it, and, when you cover them
 with paper, that they may lie
 all under sugar, and when your
 sugar is boil'd and put to them,
 set them upon the fire and let them
 be thorough hot all over, then
 cover them down with papers
 and set them in the stove forty
 eight hours, then take them out
 and let them be quite cold and
 drein them from the syrup clean
 on a sieve and lay them on
 boards or sieves to dry, but
 not on plates, for that will alter
 the colour of them: you must
 dust them and turn them, and
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dry them as you do other plumbs,
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*To Dry black Pear-Plumbs with
a little sugar that they may
be very sharp.*

Take your plumbs and stone
them and weigh them, and to
a pound of plumbs half a pound
of sugar, and boil it candy-
high, then put in the plumbs
and set them over a very gentle
fire and let the sugar by de-
grees boil over them, (you must
often shake them that they may
enter all alike) then cover them
with paper and set them in a
warm place in the stove forty
eight hours, then drein them
from

from the syrup and put a quarter of a pound of sugar to each pound of plumbs, together with the syrup, boil it till it will draw ropy, then put in the plumbs and set them on the fire and let them boil a little gently that they may be just hot through, then set them in the stove covered with papers and let them stand forty eight hours more, then take them out and lay them dreining on a sieve, then lay them on sieves to dry, and as you lay them out mend them that are broke; when they are dry, wet a cloth with hot water and wipe off the claminess and put them in dry sieves, and set them in the stove again till they
 are

are dry, then pack them in dry boxes.

To Preserve and Dry Damsons.

Take the largest and best damsons you can get, weigh them, and take the weight of them in sugar and boil it candy-high, then put in the damsons and set them on the fire till they begin to split, then set them by two hours, then turn them and set them on the fire and let them boil a little, very gently, then cover them with paper and set them by till the next day, then set them on the fire and let them boil a little, very softly, then cover them and set them by till the

the morrow, then lay them on a sieve to drein from the syrup and boil the syrup till it will draw ropy, then put in the damsons and set them on the fire and let them boil and cover them with paper and set them by till the morrow, then drein them clean from the syrup on a sieve and pack them in pots or glasses, and boil the syrup and put to them, but keep some of it till it is almost cold, then put it on them and cover them. And if you would dry them, take them when they are preserved, dreined, and ready to put into pots or glasses, pack them in a pan and boil as much sugar as will just cover them till it will draw ropy,

py, and put it to them and set them on the fire and let them have a thorough heat, then cover them and set them in the stove twenty four hours in a hot place, then take them out and let them be quite cold and lay them upon boards to dry, and when they be dreined from the syrup, let them be dusted with some sugar in the bag and dried as you do other plumbs, and when they are dry pack them in boxes, and papers between each laying, and put them in your closet.

To Preserve Barberries.

Take the best and largest bar-
berries you can get and stone
H them,

them, and to a pound of barberries take three pounds of sugar, clarify it and boil it till it is candy-high, then put in the barberries and set them on the fire and let them boil till the sugar just boils over them all, take them off and take off the scum, and put them into an earthen pan, cover them with paper and set them by till the next day, then put them into pots, and put the syrup upon them to cover them, tie them over with paper, also put pieces of paper close to them to keep them under the syrup and set them in you closet.

To make Conserve of Barberries.

Take barberries and strip them, put them into a large pot or pitcher that you may tie them down close, and set them in a kettle of boiling water five hours, then strain them very hard thorough a strong napkin or towel, and to a pound of liquor put a pound and a quarter of sugar, boil it candy-high, then put in the liquor and boil it till it comes to a good body, which you may try by putting a little in a spoon to cool; when it is enough put it into pots and lay papers upon it and tie it over with dry papers, and set them in your closet.

*To Dry Pears with Sugar to
keep all the year.*

Take popling-pears and thrust
a pointed stick in at the head
of them till it goeth beyond
the core, then scald them, but
not too tender, then pare them
the long-way into water, and
take the weight of them in su-
gar, clarify it with a pint and
a half of water to a pound of
sugar, strain the syrup clean and
put in the pears, and set them
on the fire and boil them pret-
ty handsomely for half an hour,
then cover them with paper
and set them by till the morrow,
then boil them again and set them
by

by till the next day, then take them out of the syrup and boil it till it will draw ropy, pack them in a pan and put the syrup to them, and if it will not cover them, then add some more sugar to them, set them over the fire and let it boil over them, then cover them with paper and set them by in the stove twenty four hours, then take them out and let them be cold, then lay them on a sieve to drein, then put them on plates and dust them with fine sugar and put them in the stove to dry, and when one side is dry then turn them upon papers in a sieve and dust them, and put them in the stove again

till they are quite dry, then pack them in a box with papers between each laying and keep them in your closet.

To Preserve and Dry Peaches or Nectrines.

Take peaches that are white at the stone and not red, cut them in the middle and take out the stone, pare them and weigh them, and scald them pretty tender, and to a pound of them take three quarters of a pound of sugar and clarify it with a pint and a half of water, strain it and let it be cold, then put in the peaches or nectrines, and set them on the fire, it being

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ing gentle, till they are tender,
 then scum them and cover them
 with paper and set them by;
 on the morrow set them on the
 fire again and let them just boil,
 cover them with paper and set
 them by till the next day, then
 drein them from the syrup and
 boil the syrup till it begins to
 draw ropy, then pack them in
 a preserving pan and put the
 syrup to them, and set them
 on the fire and boil them a lit-
 tle; scum them; then set them
 by, and if you want sugar you
 must add a little more before
 you boil the syrup, then set
 them by till the morrow, then
 drein them on a sieve and also
 those you put into pots. And
 to

to make the syrup jelly, you must put some pippin-water to the syrup and boil it to a jelly, and cover them with it. And to those that you would dry, you must take half of their syrup and the other half fresh sugar and boil it together till it will draw ropy, pack them in a pan and put the syrup to them and set them on the fire till they are ready to boil, then set them in a hot stove twenty four hours, then take them out and let them be cold and lay them on a sieve to drein, then lay them on plates to dry, dust them and put them in the stove, and when one side is dry turn them and dust them again, and set them

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in the stove till quite dry, then pack them in a box with papers between them.

*To Preserve white Quinces whole
or in Quarters.*

Take smooth handsome quinces, and scald them till they are tender to the core, and you must lay a pewter dish upon them to keep them under water while they are scalding, then take them up and set them by till they be cold, and those that you intend to preserve whole, you must take out the core with a picked knife, then pare them and weigh them, and to a pound of quince take a pound and a quarter

quarter of fine sugar, clarify it
 and boil it till it will draw ro-
 py very well, then put in the
 quinces and set them on the fire
 and boil them, shaking them
 sometimes and scuming of them;
 when the syrup begins to jelly,
 take them off and let them stand
 open an hour, then set them on
 the fire again and let them
 boil till the syrup will jelly
 very well, then take them off
 and shake them and scum them
 and set them by till next day,
 then take the quinces from the
 syrup and pack them in glasses
 or pots, then warm and strain
 the syrup through a hair sieve
 and boil it to a jelly and put to
 the quinces and cover them with

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it, and when they are cold cut
 some papers round fit for the
 glasse, wet them in fair water,
 dry them in a napkin and lay them
 upon the jelly, and cover them
 with dry papers and tie them
 with packthred and set them in
 your closet. If the jelly to the
 white quinces should not be
 strong enough, you may cut some
 small quinces and boil them in
 some water and make it strong
 of the quinces, and put some of
 it to the jelly and boil it up till
 it will jelly very well and put
 it to the quinces, and cover them
 with it.

To

*To Preserve red Quinces Whole
or in Quarters.*

Scald the quinces tender, and core those you do whole and pare them, and quarter and pare them that you would do in quarters, and weigh them and the whole ones together; take a pound and a quarter of sugar and a pint and a half of water to a pound of quinces and set them on the fire, and cover them with an earthen dish very close; let the fire be very gentle, that they may only stew and hardly boil, for they must stand upon the fire till they are turned red and of a good colour, which will

will take up about four hours, but you must be governed by the goodness of the colour, and take care that the syrup do not grow thick too fast, and that the quinces do not burn; and when you see the quinces of a good colour, let the syrup boil thick with them in it, then take them off and put the quinces in glasses or pots and strain the syrup and boil it and put it to them and cover them with it; when you preserve the quince you may put in some quince-cores which will make the jelly the better and the colour likewise: You must paper these, and all things else that is done in jelly, with wetted papers dried

a little in a clean napkin, and tie them over with dry papers and set them in your closet, but not near any fire or heat.

To make white Marmalade of Quinces, according to the Portugall fashion.

Scald the quinces and pare them, and cut the pulp clean from the core and beat it in a mortar, and force it through a cullender and weigh it, and to a pound of pulp take a pound of fine sugar, clarify it if it be powder sugar, but if it be loaf sugar you need only put a little water to it that you may dissolve it to boil it candy-high, then

then put in the quince-pulps and set it on the fire and boil it till it cometh from the bottom of the pan, but if you cannot understand that, then lay a little on a plate to see if it become to a body, and when you see it is, then put it into boxes, pots, or glasses, when 'tis cold put papers over it, or cover the boxes and set it in your closet.

To make white Marmalade of Quinces jellied and with whole Lumps in it.

Scald the quinces and pare them and slice them into thin slices, then take a pound of fine sugar, and wet it with decoction

of quinces, which is water made strong by cutting some quinces to pieces and boiling in it, put half a pint of this to a pound of sugar, and put a pound and half a quarter of sugar to a pound of quince-pulp, but boil the sugar first till it boil ropy very well, then put in the quince and boil it till it will jelly, then put it into glasses or flat pots.

To Make white Quince Paste.

Scald the quinces tender to the core, pare them and scrape the pulp clean from the core, and beat it in a mortar, and force it through a cullender, then take
to

to a pound of quince, a pound and four ounces of sugar, and boil it till it is candy-high, then put in the quince and stir it about continually, till you see it comes clear from the bottom of the pan, then take it off and lay it out upon plates and cut them out with tin frames when it is cold, and if you spread something upon plates you may cut it into quince-chips: this paste must be dusted with the sugar bag when you put it in the stove, and when you turn it upon paper, which must be in a sieve; when it is dry, pack it up in a box and put papers between each laying: You must look to it sometimes, and when

it wants dry papers shift them. You may make red quince-paste the very same way that you do this, only you must colour it with some cochineal-colouring, which is directed to be made at the beginning of the book, and you may lay some red paste on plates to dry to cut in chips to mix with the white when you dish them to table.

To make red Quince Marmalade.

Scald quinces and pare them, and cut the pulp clean from the core, then take a pound of sugar good weight to a pound of quince, clarify the pound of sugar with a pint of water, strain it

it clean and put in the quince and cover it close, and set it on a fire that is very slow that it may be of a good red colour before it is boil'd too thick, and when you see it is of a good colour, then boil it till it comes to be of a good body and keep it stirring that you do not burn it; when it is enough, which you may know by putting a little on a plate to cool, then put it up in pots or glasses.

*To make ordinary Raspberry Cakes
with white Seeds in them.*

Take raspberries clean picked and put them into a preserving pan, and set them on the fire and

and dry away the juice till the pulp is grown thick, and keep them stirring all the time they are drying, and when the pulp is thick, then weigh it, and to a pound of pulp put a pound and three ounces of double refined sugar, or if you please, single refined, let the sugar be beaten and seached as fine as flower, then put them together, and set them on the fire, and stir them together, and let them stand on the fire till it is well mixed and is ready to boil, then take it off and pour it into an earthen pan and let it stand till it is cold, then lay it out upon wainscot boards that are very dry and clean; (you must use

use tin rings to lay it out with;) let the fire be moderate whilst the paste is in the stove; when it is dry, pack it up with papers between each laying, and in a dry box.

To Dry English Figgs

Take figgs that are ripe, pare them and weigh them, and to a pound of figgs take a pound of sugar, clarify it with a pint and a half of water, scum it clean and put in your figgs, and set them on a gentle fire; and when you think they are thoroughly scalded, take them off and cover them with a piece of white paper and set them by
till

till the next day, then set them on the fire again till they are quite ready to boil and set them by till the next day, then take them out of the syrup and boil it till it will rope, then put them into it again and set them on the fire and let them boil gently half an hour, then scum them and set them by till the morrow, then drein them from the syrup and add half a pound of sugar to each pound of figgs, put the sugar and syrup together and boil it till it will rope, then put in the figgs and let them have a good heat on the fire till they are ready to boil, then cover them down and set them in the stove three days, then

then lay them upon pewter plates to dry and dust them with a little fine sugar; you must turn them three or four times before you turn them upon papers; it is the best way to preserve them in a pewter bason.

To Dry Pears or Pippins without Sugar.

Take them and wipe them clean, and take a bodkin and run it in at the head and out by the stalk, and put them in a flat earthen pot and break them, but not too much; you must tie double papers over them that they may not scorch when they are baked: let them be cold, then

then drein them from the liquor, and lay them upon sieves with wide holes, and dry them in a hot stove, or in an oven.

To make Rock of Citron, Orange, Lemmon, and Angelica.

Take the greatest tender citron, and of preserv'd angelica, orange, and lemmon peels an equal quantity, and cut them in small long pieces, and boil as much sugar as will receive the quantity that you do, till it will rope; then put in the aforementioned particulars and boil all together till it will candy, then lay it out in rocks upon writing paper,

paper, and when it is cold it will be dry to pack up.

To Candy Flowers of Roses, Violets, Cowslips or any other Flowers.

Take the flowers and pick them from the white part, then take fine sugar and boil it candy-high, as much as will receive the quantity of flowers that you will do, then put in the flowers and stir it about till you perceive the sugar to candy very well, then take them off from the fire and keep them stirring till they be cold in the pan that you candy them in, and that the sugar look as if it was sifted

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upon them, then sift the loose sugar from them and keep them dry.

To make March-pain.

Take a pound of sweet almonds, blanch them, wash them, and dry them in a cloth; put them in a mortar and put three quarters of a pound of fine sugar to them, and beat them together and sprinkle a few drops of rose-water; beat it till you see it is a very good paste, then roll it out as thin as you think convenient and make the march-pain in what shape you please; you may have some fine sugar beaten and searched to strew under

der it as you roll it out to keep it from sticking, and to ice them beat double-refined sugar and sift it as fine as flower, and wet it with rose-water and stir it well together, make it so thin that you may spread it thin over them with a brush or a bunch of strong feathers, then bake them in an oven that is not too hot: you must put them upon wafer-paper and paper under it: you may strew some bisket comfits upon them, or what other comfits you please; or you may stick large comfits upon them when they are hot.

To Dry Jennesing-Apples.

Take them and with a little pointed stick prick them in at the head, quite thorough the core, and put them into clean water, then take some fair water in your preserving-pan and put them into it, and put a pewter plate on them to keep them under water, and set them on a gentle fire and scald them pretty tender, then put them into cold water, and when they be cold that you may handle them, then peel them into another cold water, then take the weight of them in sugar and clarify it with a quart of water to each pound of
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of sugar, strain it and let it be quite cold, then put in the jennetings and let them stand twenty four hours covered with a paper, then take off the paper and set them on a gentle fire, let them boil, then cover them and set them by till next day, then set them on the fire and heat them as before, and set them by till the morrow, then drein them from the syrup and strain it and boil it till it begins to be thick but not to draw, then put them into it and heat them a little in it but not let them boil, then cover them and set them by two days, then boil the syrup till it will draw ropy, and if there be not syrup e-

nough to cover them, then add to it some more sugar, and when it will draw put the jennetings to it and let them have a little heat on the fire then set them by for they are preserved enough; and when they have stood twenty four hours drein them out of the fyrup and have fresh sugar clarified, and take as much as will cover them and boil it till it will draw ropy, and put them into it and cover them with papers and set them in the stove in a warm place forty eight hours, then take them out of the stove and let them be cold, then drein them clean from the fyrup in a dry splintred sieve, and when they are dreined lay them upon
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plates to dry, and dust them a little and dry them in the stove, and when dry pack them up in a dry box with papers and keep them in a closet, but not near any fire.

To Preserve and Dry Grapes.

Take the best of white grapes before they are too ripe, and pick out the stones and weigh them, and as you stone them, put them into a good quantity of cold water, and set them on a moderate fire till they are scalding hot, but not let them boil, then take them off and put them in cold water, then take the weight of them in sugar as fine
as

as you please clarify'd with a quart of water to a pound of sugar, and let it stand till it is cold, then pack the grapes in the preserving pan and put the syrup to them and cover them close with papers, and set them by twenty four hours, then set them over a very gentle fire and let them be scalding hot, then cover them with paper and set them by twenty four hours more, then drein out the grapes and boil the syrup till it is almost ready to draw out ropy, then pack the grapes in a pan and put the syrup to them and set them on the fire till they almost boil, then cover them and set them by, for they will be preserved enough,

enough, and let them stand twenty four hours in the syrup: you may put some of them in pots or glasses and make a jelly and put to them: you may make the jelly of strong pippin-water and double refined sugar, as formerly directed; And for those you would dry, save some clarify'd sugar and boil it till it will draw ropy, having your grapes packed in a pan, and pour it upon them till they have enough to cover them, then set them on the fire and let them be thorough hot, then cover them with paper and set them in the hot stove for twenty four hours, then take them out and let them be quite cold, then

then drein them from the syrup and lay them upon dry sieves, and dust them and set them in the stove and dry them.

To make Biskets to be Baked in Tin-Frames.

Take six eggs and two spoonfuls of rose-water, and beat the rose-water together with a new white whisk, or as some call it a white rod, then put in one pound of sugar, which sugar must be beat and sifted very fine and with a spoon stir it about till you have mixed it, then take almost a pound of the finest flower and put to it, and stir it about very quick till it is

is mixed that you cannot see any dry flower remaining, then have bisket-pans papered, put in the batter, and gently scrape on a little loaf sugar upon it, then set them in the oven, not too hot, for then it will be coloured too much before it is baked, and take them out of the pans and dry them in the oven and pack them up in a box.

To make the little Hollow Bisket-Cakes.

Take six eggs and a spoonful of rose-water and beat them together very well, then put in a pound and two ounces beaten and sifted, stir it till it is

is well mixed, then put in as much flower as will make it thick enough to lay out in drops upon sheets of white paper, and stir it together till the flower is just mixed, then drop it out upon white paper and have a little fine sugar beaten and put into a little lawn sieve, and sift a little upon them, and bake them in an oven that is not too hot; when they are baked, whilst they are hot, take them off the papers and put them in a sieve to dry a little in a cool oven, and when they are dry, pack them up for use.

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To make Chocolate-Puffs.

Take fix eggs and beat them very well with a white whisk, and take a quarter of an ounce of gum-dragon steep'd in rose-water three days before, and put it to the eggs and mix it well together, then take a pound and a half of loaf sugar beaten and searched and put to the eggs, and four ounces of chocolate grated or pounded fine, and mix all together very well, then take as much fine flower to it as will make it into a paste to roll out, which done, cut it into what shape you please and bake it upon white paper; if into puffs, take

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them off as soon as they are baked, and dry them as you please in the oven.

To Preserve and Dry Walnuts.

Take large walnuts before the shells are grown hard and mix some milk and water together, and pare off the green part and put them into it; when they are all pared then set them upon the fire and boil them till they are tender, but if you see the milk and water turn them very black, then take fresh milk and water to boil them in, and when they are boil'd tender, then put them into cold water, and take the weight of them in
sugar

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sugar that is white and good,
and clarify it with a quart of
water to a pound of sugar, and
when it is cold put them into
it and let them stand twelve
hours, then set them on the fire
and boil them in the sugar a little,
then set them by till the next
day, then drein them from the
sugar and boil it till it will draw
ropy, then put them into it a-
gain, and let them have a little
boiling, then set them in a hot
stove a day and a night, then
when they are cold drein them
from the syrup and put them
upon plates and dry them; you
must dust them a little with
fine sugar. If you would put

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any of them in pots, put in a little water wherein goosberries have been boil'd to the syrup, to keep them from candying, and stick half a clove in each of them.

To make Gemballs; a very good Sort.

Take six eggs and two or three spoonfuls of rose-water, and beat them very well together, then put in a pound of sugar beaten and sifted, and mix it very well, then put to it as much fine flower as will make it roll out, which you must do, and lay them in what form you please, and bake them on white paper;

paper; and be sure you take them off as soon as they come out of the oven, and dry them as you please, and when dry pack them up for use.

To Preserve Walnuts when they are green.

Take walnuts before the shell is hard in them, and prick them through from one end to the other, and as you prick them put them into fair water, then set them on the fire and boil them till they are tender, then make a thin syrup with a quart of water to a pound of sugar, and after your nuts have been laid in three waters for seven

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days,

days, to take away the bitterness, then pack them into a preserving-pan and put the syrup to them, and let them stand forty eight hours, then boil them till the syrup begins to draw, then set them by forty eight hours more, then boil them again till the syrup will draw very well, then put them up in pots for use.

To Preserve Pippins in Jelly.

Take good pippins and pare them, but leave the stalks on them, prick them at the head with a pointed stick till it goeth beyond the core, then put them in as much syrup as will contain

contain them; let the syrup be made a pint and a half of water to a pound of sugar clarified very clear; set them on a gentle fire and let them stand stewing in a manner, till you perceive they are grown tender, and the sugar hath entred them, but be careful they do not boil to break them, then cover them and set them by till the morrow, then drein them from the syrup and boil it till it will draw ropy, and put it to them, and give them a good heat upon the fire till you think they are hot quite thorough, then cover them with papers again, and set them in the stove, in a warm place, till the morrow, then drein them from

from the fyrup and put them into pots or glasse, and make a jelly of the decoction of pippins and fine sugar, as you may see how to make it in a former receipt, and put to them, but be sure you cover them so that they may keep under the jelly, then paper them and set them in your closet.

To make Paste for Chees-Cakes.

Take two quarts of flower and rub in one pound and a half of butter or more, put in a little fine sugar and two eggs, and make it up pretty stiff with cold water and let it lie half an hour, and it will work the smoother.

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To make Puff-Paste.

Take two quarts of flower, put in the whites of four eggs and make your paste as stiff as you can with cold water, then roll it out four-square, not too thin, then lay over it half a pound of butter or more, in bits as big as walnuts, then shake a handful of flower all over, and double it three or four times double, then roll it out square as before, then lay another laying of butter in big bits as before, flower it all over and double it four or five times double, then roll it out again and serve it so four times, and roll in three pounds
and

and a half of butter or more in the four times rolling; you must not mould it with your hands, but beat it together with the rolling-pin; you may rub in one pound of butter when you first make it if you please.

To make Paste for High-Pies.

Take half a peck of flower by measure, and one pound of butter, make your liquor boil and put your butter into it, and when melted, make your paste as stiff as you can without cracking, then wrap it in a napkin half an hour to sweat; you may put in two or three eggs in the flower, but do not scald them.

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*To make Paste for Tarts or Mince-
Pies*

Take half a peck of flower by weight, and one pound and a half of butter, put it into your liquor when it boils and the butter melted, make your paste pretty stiff; you may put in two or three eggs if you please; wrap your paste in a cloth to sweat and keep warm.

To make Paste for Pasties.

Take fourteen pounds of flower, rub in seven pounds of butter, six will do if you would not have it extraordinary, let it be

be in bits as big as walnuts, put in eight eggs and make it as stiff as you can with cold liquor, let it lay a quarter of an hour before you use it, if it be crackly, and be sure you make it very stiff: if you make it in a pan you may make it with puff-paste as before directed.

To make Orange-Tarts.

Take orange and lemmon-peel, as much of one as the other, and take out all the meat and boil them so tender, in two or three waters, that a straw will run thorough them, then lay them a dreining, and to a pound of orange-peel take a pound of

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fine sugar and make it into a
 syrups with a pint of water, then
 put it to the peel and boil it a
 little, and set it by till the next
 day, then set it on the fire and
 boil it half a quarter of an hour,
 and set it by to be cold, then
 boil it till the syrups will draw,
 then set it by to be cold, then
 cut it in thin slices; and having
 your petty-pans ready-bottomed
 with good paste, fill them, but
 not too full, put in some of the
 syrups and some fine sugar, then
 lead them as handsome as you
 can and bake them in a pretty
 quick oven, for when the paste
 is baked they are enough: you
 may make them in as small pans
 as you please: you may make

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them with candied orange and
lemmon.

*To make a Sett Custard, or Cus-
tard in Disbes.*

Take a quart of cream, boil
it with a stick of cinnamon,
then beat ten eggs with but half
the whites very well, put to them
a quarter of a pound of sugar,
or more, a little salt, some nut-
meg, and a little rose-water, mix
it well together and put it
to your cream and strain it
through a hair sieve, then your
coffins being finely dried, fill
them to the brim; do not bake
them in a hot oven but in a
moderate one, for if you over-
bake

bake them they will turn wheyish ; when you see it look a little yellow on the top it is enough.

To Make Chees-Cakes

Take a gallon of milk warm from the cow, and mix it with good rennet; when it is come pretty hard, break it with a spoon or with your hand, then let it settle till the whey be clear, then put it into a chees-cloth or coarse napkin, and be sure you let the whey run clean from the curd, then squeeze it pretty hard and put it into an earthen pan and work it fine with your hand, or put it in a stone-mortar

and beat it very fine, then work in a pound of good butter till it be all dissolved, then put in eight yolks of eggs, but two whites, four naples biskets, or an half-penny loaf grated, half a pound of fine sugar or more, half a pound of currants, a whole nutmeg grated, a little sack and rose-water, a few cloves and mace beaten, a quarter of a pound of citron cut in thin slices, mix all these together very well, and if the curd be very tender put in some more bisket, if very stiff put in half a pint of cream, then fill your chees-cakes and bake them in a pretty quick oven, and when they rise up and are brown they are enough ; if
you

you please you may blanch a quarter of a pound of almonds and beat them in a mortar with a little cream or rose-water very fine, and mix it with the curd.

To make a very good Cake.

Take seven pounds of the finest flower you can get, dry it in a cool oven or before the fire, then searh it thorough a fine searh, put into it seven pounds of currants wash'd and dry'd in a cloth and warmed before the fire, cloves, mace, cinnamon, and nutmeg of each half an ounce, and half an ounce of caraways and coriander-seed pounded very small, and a pound and three

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quarters

quarters of fine sugar, (break all the nobs in it) one pound of dates and one pound of raisons stoned and cut small, half a quarter of the best brandy, a quarter of a pint of sack and as much rose-water; then melt four pounds of butter in a quart of milk or cream, let it be just blood-warm, then put into it a quart of good new ale-yest that is not bitter, then make a hole in the middle of the flower and strain the butter-milk, and yest into it, with some of your flower as thick as batter for pancakes, and strow some flower on it, cover it with a cloth and set it before the fire half an hour, or more, till it doth rise well

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well, then put in two pounds of orange, lemmon and citron cut in slices, ten eggs, then mix it all together very well, then let it stand before the fire half an hour more, and let it be as stiff as you can well mix it with one hand, then have your hoop buttered and papered with five or six papers in the bottom, then put your cake into it and put it into a pretty hot oven, but not to burn, and bake it two hours and a half or more; when baked take it out and wipe it with a cloth and ice it all over; if you will have it perfum'd you may put in some musk in steep in rose-water, a day before, or put in some amber-grice; you may

may rub the butter into the flower if you please, but I think melting it as well.

To Ice a Cake.

Take the whites of six eggs and beat them in an earthen-pan with a clean white whisk into a froth, and that you cannot see any clear white at the bottom (you cannot beat them too much) then having three pounds of sugar double-refined beaten and sifted thorough a fine lawn searh, put the sugar to the eggs by little and little at a time, till it is almost in, if your eggs be small it will not receive all the sugar, but if large put it all

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all in and put to it a spoonful of perfum'd rose-water or orange-flower-water, then your cake having stood the full time, take it out of the oven and wipe it with a cloth as before directed; put the icing all over it, and put it smooth with a brush or with a knife and put it into the oven to harden it; take care and not let it colour brown, which it will soon do if it stand long; you may put the icing on it twice, and you may stick some sugar images round with almonds and sweet-meats.

To make Mince-Pies of Eggs.

Boil twenty eggs as hard as you
do

do for salt-fish, mince them very small, and to a pound of eggs put in two pounds of good butter, work it in with your hand till it is all dissolved, put in two pounds of sugar and half a pound of fine sugar or more, some sack and rose-water, the juice of three lemons, a little salt, some cloves, mace, and nutmegs, half a pound of candied orange and lemon peel, two ounces of citron cut in slices, then mix all these together and fill your pies, and take them and bake them as other mince pies, but not so much.

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To make Mince-pies of Veal, Mutton, or Neats Tongues.

Neats-tongues is the best. Boil the tongues tender, and blanch them and mince them small, and to a pound of tongue put two pounds of beef-suet minced small, each by itself, let it be very small, and then mix it well together, then put in a little salt and squeeze in the juice of four or six lemons, six spoonfuls of rose-water, half a pint of sack, a quarter of an ounce of cloves and mace, one nutmeg, some cinnamon, two pounds of currants, half a pound of sugar or more, three quarters of a pound of candied orange,

orange, lemmon and citron
 peels cut in slices, some dates,
 and some raisons stoned and
 minced, mix all these together
 well, and fill your pies and bake
 them almost an hour, if large,
 a full hour; you do veal and
 mutton the same way; only
 mince the suet and meat toge-
 ther, and let the meat be raw;
 the fleshy part of a leg of veal,
 or a leg of mutton is the best
 to make your pies of, if you
 make pies with beef you may
 parboil it, and mince meat and
 suet together, and season it as
 you do the before-mentioned
 meat.

To

To make a Lumber-Pie.

Take veal or lamb, and to one pound of meat take two pounds of beef-suet, a handful of spinnage, a little thime, and some lemmon peel, mince all these together very small, then put in one pound and a half of currants, half a pound of sugar, the crum of a two-penny loaf grated, the yolks of four eggs, a little rose-water, a little verjuice, some cloves, mace, and cinnamon, a whole nutmeg, and some salt, then mix it well together and lay some of it in the bottom of your pie, and make the rest of it into balls as big

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as large walnuts and lay it upon the other, then lay on the marrow of two bones, some candied orange and lemmon, citron, luckets, ring-roots, some dates cut in slices, barberries, and slices of lemmon, then a laying of butter, and then close your pie and bake it an hour, or somewhat more, then make a sweet lear with verjuice and white-wine, of each half a pint, and sweaten it with sugar and half a pound of butter, set it on the fire, when the butter is melted and the caudle just boils, put in the yolks of three eggs beaten with a little of the white-wine, and mix it well that it do not curdle, and set it on the fire again, and

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and keep lading of it till it be as thick as cream, then fill your pie and send it to the table hot.

To make a Marrow-Pudding.

Take a quart of cream, boil it with a stick of cinnamon, then beat ten eggs, but five whites, put to them half a pound of sugar, a little salt, and a little rose-water, then mix it with your cream, but take care you do not turn it, then strein it thorough a hair sieve, then put to it fix grated biskets, or pounded small in a mortar, then set it on the fire and keep stirring of it till it grows thickish,

then take it off for it is apt to burn to the bottom, then put a sheet of puff-paste at the bottom of your dish and put in a quarter of a pound of currants and raisons of the sun, and as much candied orange and lemon peel, and some citron cut in slices, then put in the marrow of two bones cut in big bits, a little nutmeg, then fill the pudding over all these and let the dish be full and bake them half an hour, or more, in a moderate oven.

To make an Orange-Pudding.

Take half a pound of butter and melt it very thick, then
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beat ten eggs, but two whites, with half a pound of fine sugar, then cut three caps of candied orange and two ounces of citron peels in thin slices, then put it all together, set it over the fire and keep stirring of it till it thickens, then take it off the fire, and when cold, put it in the dish, having a sheet of puff-paste at the bottom, and another at the top; do not bake it too much, for when the crust is well baked it is enough.

To make Force-Meat-Balls.

Take a quarter of a pound of veal or mutton, three quarters of a pound of beef-suet, some

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thyme

thyme and parfly, a sprig of sweet marjorum, mince it all together very small, then beat it in a wooden or stone mortar, and put to it the yolks of five or six eggs, a little nutmeg, some pepper and salt, but do not season it too high; when it is beaten well together, then make it into balls as big as cherries, then put half a pound of butter in a frying-pan and make it as hot as for frying of fish, then put them into it and fry them of a nut-brown, then take them out and keep them warm, or put a little good gravy to them, and set them by the fire till you use them.

To

To make a Dish of Scotch Col-
lups.

Take a good leg of veal and cut off the udder, and split the fleshy part into three pieces and you see the vein run, then cut it in thin collups, flat them with a rolling-pin or cleaver, and hack them well with the back of a knife, then lard some of them well with bacon, then season them with salt, a little pepper, and nutmeg, not too high, flower them, and set half a pound of butter over the fire in a frying-pan, and make it very hot, and fry them of a fine brown, then take them out and
put

put some flower in the pan and stir it about till it looks a little brown, then put in a pint of gravy or strong broth, a glass of white-wine, some cloves and mace whole, one onion, a little thyme and parfly, half a lemmon, some salt and pepper, five or six anchovies, and boil it all together half a quarter of an hour, then strein it into a sauce-pan and scum off the fat, and put your collups into it and squeeze in the juice of a lemmon, if the sauce be too thick add some more gravy to it, if too thin, put in the yolk of an egg, having some tops of a sparagus scalded, of some mushrooms and morels, let it stew a little together, put

a

a roasted chicken larded in the middle of the dish, and garnish with rashers of bacon, and orange and lemmon, and serve it to the table hot.

To make a Calves-Head Harsh.

Boil the head half enough to eat, then cut one half of the head into square bits as big as dice, or into small thin slices, then put a quarter of a pound of butter into your stew-pan and make it pretty hot, almost brown, then put in a spoonful of flower or two, and stir it about till it is a little brown, then your harsh being seasoned a little with pepper and salt, put

put in the half-head that is cut in dice, with a whole onion, and shake it together over the fire a little, then put to it as much gravy, or strong broth, as will cover it, fix or eight anchovies, some large mace, a little nutmeg, salt, and pepper, a bundle of thime and parfly; let it stew half an hour, covered down close: when you dish it up, have the other half of the head carbonaded and seasoned with pepper, salt, and nutmeg, some thime and parfly, then wash him over with the yolk of an egg and butter, and strew on some grated bread and boil him brown, then put him in the middle of the dish: set the
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harsh over the fire and put into it a quarter of a pound of good butter, and shake it about till it be melted and just boil, then put it over the half-head and lay some scotch-collups; over that some sheeps-tongue, larded and fryed brown, some force-meat balls and slices of bacon fryed brown, and garnish with oranges and lemmons: put some sippets in the bottom of the dish.

To make a White Fricacy of Rabbits or Chickens.

Take six chickens, singe them and cut them in quarters, and cut each quarter in four pieces, then

then put them into a sauce-pan
 of clean water and set it on the
 fire till it is ready to boil, then
 take them off and wash them
 out of that liquor and squeeze
 out the blood from them, then
 put them in a stew-pan with a
 quarter of a pound of butter,
 and set them over the fire and
 cover them down close, half a
 quarter of an hour, but shake them
 sometimes, then put to them a
 quart of strong broth, some
 whole cloves and mace, half a
 lemmon, a whole onion, a little
 pepper, some salt, a bundle of
 thyme, and let it stew altogether
 till the chickens be tender, then
 put in some mushrooms, some
 cocks-combs and stones branched,
 some

some artichock-bottoms boil'd
 tender and cut in quarters,
 some force-meat balls, then
 have ten yolks of eggs beaten
 with four or five spoonfuls of
 vinegar and a little nutmeg,
 some raw parfly minced small,
 beat it well together and put in-
 to it your fricacy, and keep
 shaking of it over the fire till
 it be as thick as cream; put to
 it a little pepper and salt, and
 take care you do not curdle it,
 for it is very apt to turn after
 the eggs be in it, then dish it
 up with sippets in the bottom
 of the dish, and garnish with
 orange, lemmon, barberries, and
 mushrooms.

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To

*To make Strong Broth for Soups
and Sauces.*

Take a leg of beef, or any other piece, a pretty good quantity, and boil it in four gallons of water; scum it clean, season it with salt, some whole pepper, six or eight onions, some whole cloves and mace, a good bundle of thyme and parfly, some whole *jaimaica* pepper, and boil it four hours till it hath boil'd half away, then strein it off and keep it for use.

To

*To make a Brown Gravy for Soups
and Sauces.*

Take three or four pounds of
course, lean beef, and put it into
a frying-pan with some fat bits
of bacon at the bottom, and cut
five or six onions in slices, and
a carrot cut in peices, some
crusts of brown bread, and a
bundle of thime, cover it close
and set it over a gentle fire,
and let it fry very brown on
both sides, but not burn it,
then put into it two or three
quarts of the above strong broth;
season it with pepper, and let it
stew one hour, and then strein
it thorough a hair sieve; scum
O 2 off

off the fat and keep it for use:
and if you make for soups, make
a bigger quantity.

To make a Rice-Soup.

Take half a pound of rice
and boil it very tender, strein
it off and let it drein before
the fire, then put it in a sauce-
pan and put to it two quarts
of good strong broth, and have
a fowl blanch'd off very white
and almost boil'd enough, put
him to the broth and rice and
season it with pepper and salt,
a little nutmeg, and let it stew
over a gentle fire half an hour,
then have five or six yolks of
eggs well beaten with a little strong
broth

broth and two or three spoonfuls of cream, mix it with your spoon, but take care it do not curdle; set it on the fire and keep stirring of it till it just boils, then take it off, and having your dish garnish'd with a rim of paste and slices of force-meat, put the fowl in the middle and put your soup over it and serve it to table.

To make a Pea-Soup.

Take a peck of pea's and boil them to a pulp, and force it thorough a cullender with some of the strong broth, as in the receipt before-mentioned, then put it into a sauce-pan and

season it with pepper, and salt, and having another sauce-pan with two quarts of broth in it set it over the fire, put into it a handful of spinnage and sorrel, some fallary and endiff, mince the herbs a little, season it, and let it stew half an hour or more, put into it afrench roul cut in square dice and a quart of brown gravy, and let it stew till the bread be very tender, then put to it the pulp of the peas and let it stew together a little, then, having your dish garnished with a rim of paste, slices of bacon, and force-meat, and having a fine square piece of bacon boil'd off, put it in the middle of the dish, put your
 soup

soup over it and fill the dish:
 you may fry your herbs in butter, if you please, but you must make the butter hot first, and put a little flower in it, then put in your herbs and it will help to thicken your soup.

A Carp ala Cram.

Take a carp and scale him, and take out the entrails, wash him, and take the flesh off from the bones and mince it small with a little thime and parfly, season it with pepper, salt, and nutmeg, then take a halfpenny loaf, grate the pethy part and put as much milk to it as will wet it, and boil it till it is very thick
 and

and put to the carp, then butter six eggs in a sauce-pan and stir them about over the fire till they are pretty hard, then put them to your carp and mix it all together very well, it being well seasoned, lay it on the bones, (the head must be left on) and lay it in the same shape and as smooth as you can; wash him over with the yolk of an egg and strew some grated bread over it, and print it over with the back of a knife, put him in a dish and bake him a quarter of an hour, and put gravy and butter for sauce.

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To make a Brown Soup or Soup-Sangle.

Take spinnage and sorrel of each a handful, as much endive, some fallow, and shred them a little, then put a quarter of a pound of butter in a sauce-pan, make it very hot, but not to burn, then put in a little handful of flower and stir it about, then put in the herbs and keep shaking of it over the fire a little, then put in two quarts of strong broth or gravy, or both together, the crust of two french rolls, season it with pepper, salt and nutmeg, let it stew over a gentle fire
one

one hour, then strein it off and force the herbs thorough a cullender, coarse napkin-or lawn, cloth, then put it all together in a sauce-pan, and keep it warm by the fire till you are ready to dish up, then, having your dish garnished with a rim of paste, put a pint of gravy into it, with the crust of a french roul toasted very brown, stew it together till your bread be tender, then make the soup in the sauce-pan boil and fill up your dish, and cover the rim of the dish with boil'd endiff and sallary cut about two inches long, and put a duck or a fowl roasted off brown and stew'd in the soup in the middle

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middle of the dish; you may put in some small force-meat balls, or save some of the herbs to put into it.

To make a Crawfish-Soup.

Take one hundred and a half of crawfish, pick the tails and take the bodies and pound them in a stone-mortar very well and small, then put to it a pint of strong broth and put them in a lawn or course napkin and force the meat thorough with the back of a ladle, washing it now and then with a little broth till you have gotten out the goodness from the shell, then, having your dish garnished with a rim of paste,

paste, set it over the fire with a pint of gravy or more, with the crust of a french roul toasted crisp and brown, stew it together half an hour, season it to your pallet with pepper and salt, then having some of the bodies fill'd with force-meat and boil'd in some broth, lay them all round the dish and set the sauce-pan over the fire with that you strein'd off and make it just boil with the tails of the crawfish in it, and fill up the dish: you may put in a carp *a lacram*, as directed in the former receipt, and serve it to the table.

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To Souce Eels in Coller.

Take the largest eels you can get, strip them and slit them down the belly and take out the back-bone and wipe them with a cloth, season them with pepper, salt, and nutmeg pretty high, then begin at the tail and roll them up hard, then roll them up in cloths and tie them close at each end, then make the souceing liquor to boil them in, with half white-wine and half water, half a lemmon, whole pepper, cloves and mace, a bundle of thime and parfly, five or six bay-leaves, put your eels into it and boil them gently

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one hour, then take them out of the pickle, and, when cold, put them into an earthen pot and put the pickle to them and cover them close with papers; when you use them take off the cloths.

To Souce Pig in Coller.

Scald your pig, and take out the entrails and clean him down the back, and take out the bones and soak the fides in two or three waters, then dry the fides in cloths, then season them with pepper, salt, and nutmeg, put in a few blanched almonds, and cut a neats tongue in square dice or long pieces and put them

them all over it, then roll them up hard and roll them in cloths and bind them very well with filleting, and boil them in as much water as will cover them well, season it with pepper, salt and nutmeg, large mace, bay-leaves, and a bundle of thime, let it boil a little, then put in the pig and put in two quarts of white-wine; when it is boil'd tender put it in an earthen pan and your souce to it; you may put in a lemmon sliced if you please.

To stew a Carp.

Take a large carp, scale him and take out the entrails and

put a little vinegar in his belly, and save the blood, put him in a sauce-pan, and put in a bit of butter in a stew-pan, and make it very hot, and throw in a spoonful of flower and stir it about with a ladle till it be a nut-brown, then pour it over the carp, put in a whole onion, a little pepper, salt, six anchovies, half a lemon, a bundle of thyme, some nutmeg and large mace, and a quarter of a pound of butter: set him over the fire and let him stew half a quarter of an hour, then take care and turn him and let him stew a little while, then dish him up with fippets in the dish, and
set

set the sauce over the fire, and boil it up and pour it over the carp, and garnish with orange, lemmon, horse-radish and barberries.

To make Sauce for fresh Fish.

Take half a pint of good gravy, put it into a sauce-pan, fix or eight anchovies, a whole onion minced, five spoonfuls of vinegar, some pepper, salt, and nutmeg, a bundle of thime, and boil it half away, then strein it into a sauce-pan and put a pound of good butter to it, or more, and keep stirring of it over the fire till the butter be melted, then put into it a

hundred crawfish, or prawns, shrimps, or lobsters, cut in square dice, a hundred of oysters, and put either or all of these ingredients into the sauce and make it just boil, and pour it over the fish with sippets in the bottom; garnish with orange, lemmon, horse-radish and barberries; you may add mushrooms, but the sauce will be good if it be quite plain.

To Coller Beef.

Take off the first cut of the dubben, (some call it the suetty rinde) take off the lean-end and the red skin, split it almost in two, then lay it in a brine made
with

with four ounces of salt peter,
 four ounces of peter salt, four
 ounces of bay-salt, and as much
 water as you think will cover it
 all over, and make it so strong
 with table-salt, as that it will
 bear an egg; put your beef
 into it, and let it stand five
 days, stirring of it every day,
 then drein it from the brine and
 open it and season it with one
 ounce of pepper, but a little
 salt, if any, one whole nutmeg,
 a quarter of an ounce of cloves
 and mace, and a good handful
 of sage, as much parsly, a little
 thime, a sprig of sweet-marjorum
 minced small, and strein it on
 the seasoning, then roll it up as
 hard as you can, and bind it
 all

all over with filleting or coarse tape, then put it into a pot that will be fit to bake it in; put in a pint of water, and two pounds of beef-suet on the top, cover it two or three times double with paper and bake it four or five hours, with a batch of bread; let it be baked tender; then take it out of the liquor and take off the tape and roll it up in a clean cloth and tie it as close as you can at both ends, then bind it over as smooth and as hard as you can with the filleting, and hang it up in a cool place by the end, and when it is quite cold you may use it, but take off the cloth.

To

To Pot Beef or Venison.

Take six or eight pounds of the inside of half a leg of beef, the best end and put it in brine as in the receipt before-mentioned for collar-beef, but you must cut it in five or six pieces, and let it lay five or six days, stirring of it sometimes, then drein it out from the brine, then put it into a pot to bake; put to it a pint of water and two pounds of suet or better, then bake it with a batch of bread, when it is baked, drein it from the liquor and put it in a stone mortar, and beat it to a paste and take out all the skins;

skins; put to it almost an ounce of pepper, a little salt if it should want it, a quarter of an ounce of cloves and mace or more, one whole nutmeg, and put in some of the suet or butter that it was baked in, and beat it till it is almost like paste, but don't put in any of the gravy; then having a little butter clarify'd put in a spoonful at the bottom of the pot, and put the meat into it, and press it as hard and smooth as you can, put the pots in the oven to be just thorough hot, then take it out and cover it over with clarified butter; when it is cold put over a little more and it will look the smoother

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smoother and handsomer. You do venison the same way.

Another way of doing venison in bits as big as an egg, and hardly so big; pickle it as above directed and bake it the same, then strew some pepper in the bottom of the pot with some clarified butter, and put the pieces of venison in whole, but press it in hard and season it with pepper, between each laying, and cover it with clarified butter.

To Pickle Mushrooms.

Pick them and put them into clean water, and rub them out one by one with a dry cloth,
but

but not too hard, and put them into water as you do them, and boil them in water and salt, with a bit of butter as big as a walnut about five minutes, then strein them out and immediately put them into water, salt, and vinegar, and let them lay three or four days, then put them into pickle made with vinegar and a little white-wine, some whole pepper, large mace, salt, horse-radish shred- ed, a little ginger, but one clove, boil the pickle and let it be quite cold before you put them in, cover the pickle with good oil and tie them over with a bladder and leather over the top of that :

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To Pickle Melons Mango-fashion.

Take melons when they are
green and scoop out the inside,
and lay them in water and salt
one night, then make a brine
with water and salt strong e-
nough to bear an egg, then
boil it and put it to your me-
lons; let them stand twenty
four hours, then take them out
and wipe them dry; then take
as much white-wine vinegar as
will cover them, and to every
gallon of vinegar put one ounce
of ginger, then set them over
a soft fire covered down close
Q till

but not too hard, and put them into water as you do them, and boil them in water and salt, with a bit of butter as big as a walnut about five minutes, then strein them out and immediately put them into water, salt, and vinegar, and let them lay three or four days, then put them into pickle made with vinegar and a little white-wine, some whole pepper, large mace, salt, horse-radish shred-
ed, a little ginger, but one clove, boil the pickle and let it be quite cold before you put them in, cover the pickle with good oil and tie them over with a bladder and leather over the top of
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that: To keep them in glasses is best.

To Pickle Melons Mango-fashion.

Take melons when they are green and scoop out the inside, and lay them in water and salt one night, then make a brine with water and salt strong enough to bear an egg, then boil it and put it to your melons; let them stand twenty four hours, then take them out and wipe them dry; then take as much white-wine vinegar as will cover them, and to every gallon of vinegar put one ounce of ginger, then set them over a soft fire covered down close

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till they are green and soft, then take them off and cover them close in an earthen-pot, then take some mustard-seed, pound it and make it stiff with the same pickle and fill the melons full, and put a clove of garlick into each of them, then put them in the same pickle and cover them close: you may put in what spice you please to give the flavour you like. You may put a little roman-vitriol, as big as a pea, when you green them if you please, but I do not like the way, not but it will make them green.

To Pickle Walnuts.

Take walnuts before the shell be hard in them, hang them over the fire in a good deal of water and make them just boil, then take them out and put them in cold water, then lay them in water and salt strong enough to bear an egg, for ten days, and shift them every day, then drein them from the brine and wipe off the black skin with a coarse cloth and put them into water and salt, as you wipe them, then make a pickle with white-wine vinegar as much as will cover them, one ounce of ginger, to each gallon of vinegar, half an ounce of whole pepper,

some cloves and mace, a head of garlick, an ounce of mustard-seed, and if you please a quart of white-wine, boil all these together, and when the nuts be dreined from the brine put them in an earthen pot and put the pickle to them, and cover them close for use.

To Pickle Cucumbers.

Take one hundred of picklers, lay them in salt and water twenty four hours or more, then make a pickle of so much vinegar as will cover them, half an ounce of ginger, cloves, mace, and whole pepper, some diil-seeds, boil it all together, and
having

having your cucumbers dreined from the brine, put them in an earthen pot and put the pickle to them and cover them close forty eight hours, then put your cucumbers and pickle over the fire altogether in a bell-mettle pot, then cover them close, the fire being gentle, let them hang over two hours, but not to boil, altho' almost boiling hot; when you see they are green take them off, and put them in an earthen pot, and cover them close for use; if you put in the bigness of a pea of roman-vitriol it will green them sooner, but the natural green is the best: you do kidney-beans the same way, only boil them

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after

after they be green half a quarter of an hour.

To make Calves-feet Jelly.

Take four calves feet, pick and wash them very clean, boil them in four quarts of water and let them boil till the liquor will jelly, keep it skim'd, then strein it and let it be cold and it will be a hard jelly, skim off the fat and put it into a sauce-pan but leave the settling at the bottom, and put to the jelly in the sauce-pan half a pint of white-wine, and as much sack, two whole nutmegs, some mace and cinnamon, the juice of two or three lemons

mons and a little of the peel, then beat up the whites of three or four eggs all to froth, and put them into your jelly, sweeten it to your taste with fine sugar, and boil it pretty fast half a quarter of an hour till the jelly looks clear, then run it thorough a thick jelly-bag into your glasses.

To make Almond-Cream.

Take half a pound of almonds, blanch them, and lay them in cold water, then beat them in a stone mortar, with a little rose-water, then mix them with a quart of good cream, then strein it thorough a hair-sieve
or

or napkin, and rub as much of the almond through with the back of a spoon as you can, then sweeten it to your taste with fine sugar, put in a little nutmeg, a little mace, a bit of orange-peel, a little rose-water, that musk have been steeped in it or amber-grice, put it all into a glass churn and shake it till it be as thick as butter, then put it in your dish and when it is settled dish it up.

To make an Almond-Pudding.

Take a pint of sweet cream, grate the crumbs of a penny-loaf and put to it, let it stand two hours, then boil it till it be
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very thick, but keep it stirring, then let it stand till it be cold, put in the yolks of six eggs, a quarter of a pound of almonds beaten fine with a spoonful of rose-water, a little amber-grice, a quarter of a pound of sugar, half a pound of beef-suet minced, or the marrow of two bones, a little nutmeg, mix it all together, and put it in a fine cloth, boil it half an hour or better, as fast as you can, and serve it to the table with rose-water, butter, and sugar.

To make a Curd-Pudding.

Take two quarts of milk, set it like a cheese, take out the whey

whey, beat the curd in a mortar, twelve eggs, but four whites, some rose-water, a pint of cream, some sack, two penny-loafs grated, four biscuits, a little cinnamon, some nutmeg, a pound of beef-suet minced, then butter the little dishes and bake them in a quick oven.

A Whip-Syllabub.

Take a quart of cream and boil it, then keep it stirring till it be almost cold, take also a pint of rhenish-wine, and sweeten it to your taste and put it to the cream, put it in a pot or bason and whip it till it be very thick with a whisk, then
fill

fill your syllabub glasses or pots as full as you can, for it will sink; you may put in sack or claret instead of rhenish.

To make an Orange-Pudding.

Take half a pound of butter and melt it very thick, then have ten eggs, but two whites, well beaten, half a pound of fine sugar, four caps of candied orange-peel cut in thin slices, mix it all together and keep stirring of it over the fire till it begin to be thick, then take it off and let it be cold, then, having a dish with a sheet of puff-paste in the bottom, fill it and cover it with another sheet of
paste

paste and bake it in a pretty quick oven; when the crust is baked it is enough.

To make a Marrow-Pudding.

Boil a quart of cream with a stick of cinnamon, and have ten eggs beaten (but half the whites) a little salt, sweeten it to your taste, then mix it with your cream and strein it thorough a hair-sieve, then put six grated biscuits to it, and set it on the fire and keep stirring it till it begins to be thick, but have a care that you do not burn it to the bottom, then having the dish ready bottom'd with paste, two ounces of orange

range, lemmon and citron cut in slices, as many currants and raisons in the fun, the marrow of one or two bones, all these laid over the bottom, then fill the dish over all these and bake it half an hour or more, in a pretty quick oven.

To Pickle Purslane-Stalks.

Take the largest and youngest stalks, and make a brine with water and salt that will bear an egg, put them in a pot together and keep them, and as you use them take out a parcel and boil them a little in such a pickle as you put to cucumbers.

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To make a Spinnage Tart.

Boil a gallon of spinnage green, let it be cold, put to it half a pound of sugar, as many currants, a little cinnamon and rose-water, half a pint of cream, mix all together and it is fit for your tart.

To make Chees-Cakes.

Run a gallon of milk very tender to a curd, then drein the whey from the curd, then rub in half a pound of butter in the curd and rub it thorough a hair-sieve with the back of a spoon, season it with mace, cinnamon,

a little sack, and a little cream may be put to it to thin it, four ounces of sugar, half a pound of currants, the yolks of ten eggs, mix all together and it is fit; you may add half a pound of almonds blanched and beat very fine in a stone-mortar with rose-water.

To make Custards.

Take three pints of cream, put to it nutmegs sliced, a little cinnamon, set it on the fire till it almost boils, then pour it into an earthen pan and keep it stirring till it is cold that it may not cream on the top, then beat fourteen eggs, leave out six whites, put them to it, then sweeten it

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to your taste and strein it; harden your custards in the oven before you fill it: if you make it with milk, the same, only use more eggs.

To make Umble-Pye.

Par-boil the umbles of a dear and shread them small with as much of the dear's-suet as the umbles weigh, and season it with mace, cloves, and cinnamon, and salt, a glass of sack, the juice of a lemmon, a pound of sugar, as many currants, six ounces of candied lemmon and citron cut in slices, mix all together and 'tis fit to fill your pie.

To

To Season Goose, Turkey, or Pigeon.

Bone your goose or turkey, and season it with an ounce of pepper, nutmeg, and salt, stick his belly with cloves, put it in your pie with fowls or rabbits to fill up the corners, put two pounds of butter on the top, lid it, and when it is baked fill it with butter, use your pigeons and season them the same way.

To make Artichoke or Potato-Pye.

Take twelve artichoke-bottoms
boil'd tender, twelve yolks of

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eggs

eggs boil'd hard, five ounces of candied lemmon and citron sliced, half a pound of raisons of the sun, two or three blades of mace, a little nutmeg sliced, and four ounces of sugar, put it in your pye with half a pound of butter, when it is baked fill it up with butter, put in half a pint of sack or as much cream and 'tis fit for use.

To make Calves-Feet Pyes.

Boil the fore-feet and bone them, shread them small with as much fuet as meat, season it with cloves, mace, and cinnamon, a little salt, four ounces of sugar, a glas of sack, half a pound of

of currants, four ounces of dates sliced, mix it all together with the juice of a lemmon and 'tis fit to fill your pye.

To make Artificial Venison for a Pasty.

Bone a surloin of beef or a loin of mutton, beat it with a rowling-pin and season it with pepper and salt, then lay it twenty four hours in sheeps blood, then dry it with a cloath and season it a little more, and it is fit to fill your pasty.

To make Gravy for a Pasty.

Break the bones of your meat
and

and put them into a pot, with a quart of water, some whole pepper, a nutmeg sliced, and salt, let it boil till it comes to a pint, then put in a pint of clarret let it boil a little more, then put to it a piece of sweet butter, strein it off and put it into your pasty boiling, or you may bake it in a pasty.

To make Mince-Pyes, and Egg-Pyes.

Shread two pounds of meat with three pounds of beef-suet very small, season it with a quarter of an ounce of cloves, as much mace, and as much cinnamon, one nutmeg, a little salt, three quarters of an ounce of sugar, a glass of sack, three
pippins

pippins shread small, the juice of three lemmons or oranges, a quartern of dates, two pounds of currants, mix all together and it is fit for your pie; the eggs must be boiled hard and shread with no more fuet than they weigh, you may add some raisons stoned if you please.

To make Pallat-Pyes.

Take six ox pallets, six sheep's tongues, pared and boiled, and blanch them with six sweet-breads, season it all together with half an ounce of cloves and mace, as much pepper, some salt, and put them in your pye with a pound of fauceages, and a pound

pound of butter on the top; when 'tis baked put in anchovy-sauce and 'tis fit.

To make a Sweet Chicken-Pye.

Break the bones of three or four chickens, season them with a quarter of an ounce of mace, as much cinnamon, one nutmeg, a little salt, fill their bellies with butter, and put them into your pye with four artichoke-bottoms boil'd tender, the yolks of eight eggs boil'd hard, half a pint of lemmon and citron, put on your top a pound of butter, when it is baked, cut off the lid and take out all the liquor and put in a caudle made with

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with a pint of cream, half as much sack, and the yolks of six eggs sweeten'd with sugar.

To make a Lumber-Pye.

Shread a pound of veal, as much beef-suet, have a penny white-loaf grated; then mix it together with a little salt, a quarter of an ounce of mace and cloves, a glass of sack, the yolks of three eggs, the yolks of eight boiled hard and bruised to pieces, some barberries, and the marrow of the bone, then place it on the top, and the marrow of another bone, and half a pound of butter; when it is baked, put in a

a caudle as in the sweet chicken pye.

To make a Skerret Pye.

Par-boil, peel, and slit your skerret in two, then lay a laying of them into your pie, then strow on a little mace, cinnamon, and salt, then lay on some broad figgs, then some yolks of eggs boiled hard and quarter'd, some grapes or goosberries, some candied lemmon and dates, a little sugar, little slices of lemmon with the rind, so lay one laying on another till your pye be full, put half a pound of butter on the top, lid it, and bake it, then put in half

pint of sack and as much cream.

*To make Orange Tarts in Puff-
paste*

Pare off the outside of sevil oranges, as thick as half a crown, then boil them very well in three or four waters, then let them lie in water three days, then dry them in a cloth and put them into a mortar, beat it very well, press in the juice of the oranges, and as much sugar as will make it very sweet, and then put it into a skillet and boil it very thick, and when it is cold, 'tis fit to put into your paste and bake it.

To make Force-meat.

Shread a pound of lean veal with a pound and a half of beef-suet small, and beat it well together till you can't see the meat from the suet, mix in three eggs, some grated bread, season it with half an ounce of pepper, an equal quantity of cloves and mace, a nutmeg grated, some sweet herbs shread small, mix it well together.

To Force a Leg of Mutton, Veal, or Lamb.

Take out all the meat and leave the skin whole, then take the lean

lean and make force-meat as above, put it into the skin, sew it up and roast it.

To make a Ragoo.

Half-boil a breast of mutton or veal, with sweet herbs, a little whole spice and salt, then pack it up and strow it with grated bread and broil it on both sides, and serve it up with anchovy sauce.

To make Scotch Collups.

Cut the lean of a leg of veal into thin slices, beat it well with a rowling-pin, lard half the

S 2

collups

collups with bacon, season them a little with mace, pepper, and salt, a few sweet herbs, fry them a little brown with force-meat balls in sweet butter, then clean out your pan, and put in a pint of white-wine, as much strong broth and fair-water, three anchovies, a shallot, let it stew till the anchovies be dissolved, then put in collups with forty great oysters, a quarter of a pound of butter, the juice of one lemmon, thicken it with two or three yolks of eggs, serve with sippets, force-meat balls, and a lemmon sliced.

To make an Ogilia.

Cut three chickens, or rabbits,
or

or any fowl, grate over it grated bread, with cloves, pepper, and salt, then fry it brown, then clean out the pan and put in a pint of gravy, the same quantity of clarret, let it boil, then put in your meat and thicken it with a pound of sweet butter and an egg; you may add two pallats and two sheeps tongues boil'd tender, blanched and cut in slices.

*To make a Fricacy of Chickens
or Rabbits*

Take three chickens or rabbits, skin them, cut them in pieces, season them with mace,
S 3 nutmeg,

nutmeg, pepper, and salt, put them into a stew-pan, with a pint of white-wine, as much broth or water, a bunch of sweet herbs, two anchovies, three force-meat balls and oysters, with some of their liquor; let all stew together, till the meat be boiled tender, then put a quarter of a pound of butter, the juice of a lemmon; thicken with two yolks of eggs; garnish with barberries and sliced lemmon.

To Stew a Neck of Mutton the same way, or a Rump of Beef.

Put it in a pot with two bunches of sweet-herbs, a little mace, whole pepper, and nutmeg sliced, and salt,

salt, a quart of clarret, as much fair water, two onions, and three anchovies, then cover it up close with paste,; let the nutmeg stew two hours, and the beef five, and serve it with toasts.

To Stew a Hare.

Beat her well in her blood, then cut her in pieces, put it in a stew-pan with a quart of clarret, a pint of water, two anchovies, a little mace, pepper, and salt, let it stew till tender, and put in a piece of butter, thicken it up and serve it with sippets and lemmon.

To

To Stew Wild Fowl.

Half roast and cut them in pieces, put them in a stew-pan with a pint of clarret, put in a shal- lot, a pint of gravy, a little pep- per and salt, a nutmeg sliced, let it stew half an hour, then beat it up thick with a piece of butter, and serve it with sippets and lemmon.

To Pot Tongues.

Cut the roots off from four tongues, rub them with half a pound of salt-peter, a quart of bay-salt, a pint of white salt, let them lay five or six days,

days, then dry them with a cloath and rub them with pepper and nutmeg, then put them into an earthen pot with half a pint of the brine that came from them, then fill up the pot with pump water, and cover it and bake them with househould bread; when they come out of the oven blanch them and rub them with spice as before, then put them into pots and cover them with clarified butter.

To Pot a Hare.

Take all the meat off the bones and beat the meat out of the skin with a rowling-pin, season it with nutmeg, pepper, and

and salt, then put it in a pot with a little beef-suet, pump water, and a few bay-leaves, cover it close and bake it with house-hold bread, then take it from the gravy and put it in a clean pot and cover it with clarified butter and it is fit for use.

To Pot Venison.

Cut your venison in pieces as big as your hand, lard it well with beef-suet as thick as your finger, and season it high with nutmeg, pepper, and salt, then put it in a pot, if the venison be lean put a layer of beef-suet, put as much butter

butter as will cover it when melted, bake it very tender, then drein the gravy and cover it with clarified butter or beef-suet.

To Roast Pigeons.

Cut the necks, pinions, and leggs off from them, and truss them with the same leggs under their wings, and season them very high with mace, pepper, and salt, put them in a pot with as much butter as will cover them; when they are baked, clear out the gravy and butter, put them in a clean pot, and fill it up with clarified butter; pot wild-fowl the same way;

way; or you may bone them if
you please.

*To Collee a Breast of Veal, a Pig,
or Eels.*

Bone your pig or veal, then
then season it with cloves, mace,
and nutmeg, pepper, and Salt,
sweet-marjorum, thyme, and sage
shread small, then rowl it up
and tye it round with coarſe
tape, then boil it tender, in two
parts, one vinegar and one wa-
ter, then take it out till cold
and keep it in the ſame pickle;
do eels the ſame way, only leave
out the ſage, and ſkin them.



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